

OGDEN CITY, UTAH, SATURDAY, MAY 23, 1914.

# Helping Mother Combat Summer's Perils

Uncle Sam's  
Pure Milk  
Experts  
Enforce  
Cleanliness  
in Dairies  
So Babies  
Can Have  
Pure Food

GERHARD  
SISTERS  
PHOTO

With the coming of summer the annual terror of mothers for the lives of their children returns.

The greatest destroyer of children is impure milk, and modern dairy methods made necessary by the growth of the cities is responsible. Children reared on a farm are fed on milk produced here, but city children have to depend on milk bought for them.

Farm conditions are superior to city milk conditions without supervision. The farmer naturally wants pure milk for his own children. With plenty of pasture and clean water his herd can be kept in a high state of health.



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But the dairyman is not so anxious about the welfare of those who drink his milk. He goes into the dairy business to make a living. If he can make a living by supplying clean milk, well and good. If his milk is impure, he will try to dispose of it anyway, provided he is dishonest.

Because of dishonest and ignorant dairymen, milk laden with tuberculosis germs, milk laden with dirt, and milk preserved with harmful chemicals is sold to the people of the cities and given to babies to drink. As a result the children die. Infant mortality is attributed to bad milk more than to any other cause.

There was a time when mothers could do nothing to protect their brood from the germs which were communicated to them through milk. The honesty of the milk dealer had to be depended upon. Even the honest milk dealer is imposed upon by dishonest farmers, from whom he is forced to buy his original product. A dairyman buying from a thousand farmers may have 999 honest customers. The hundredth may be either ignorant or dishonest and send disease-infected milk to the dairyman and germs from that one farm may infect all the others.

For several years the States, cities

and the federal authorities have combined to fight the evil of impure milk. Experiments conducted by the United States Department of Agriculture have shown how to test impure milk, but it is up to local authorities to punish offenders against humanity. These United States inspectors have placed their information at the disposal of the States and have aided in inspecting dairies within the States.

Dr. Edward Lefevre, recently detailed to inspection work, was appalled at the insanitary condition of many dairies he visited. He found uncleanness to be the rule in a large per cent of the dairies.

Pasteurization or certification are recommended by Lefevre for all milk. Certified milk is milk which has been pronounced good by an authorized body usually of medical men. They inspect the dairies and examine the health of the cows. If the health of the cattle is good and if the dairies are clean, the milk is certified as pure. Pasteurized milk is treated by heating and cooling. It kills the germs by freezing and cooking. Both processes are good, but Lefevre recommends the use of certified milk if it is possible to get it, because that milk retains its natural taste and composition.

## MORTALITY IN CITIES

Mortality among children is highest in the summer and the greatest mortality is found in the cities. In Europe, where pure milk has been advocated longer than in this country, the mortality of some of the cities has run as high as 30 per cent. The mortality in Austria is 28 per cent. In Prussia the mortality of children is 10 per cent. Norway

and Sweden have the best record, the percentage of children dying there each year being 10 per cent. The great loss of life among children comes from using cow's milk.

Cow's milk is the cause of intestinal and stomach troubles commonly called summer complaint.

Tuberculosis and typhoid fever are carried through milk. In Copenhagen where the annual mortality among children is low and has been dropping lower because of strict supervision of the distribution of milk, it was recently found that 30 per cent of the cattle from which the milk supply of the city came, were infected with tuberculosis. Healthy children can throw off the tuberculosis germs, but the weaker children succumb to the germs.

Throughout the United States the tubercular cows are almost as numerous as in Denmark.

In every city there are inspectors whose duty it is to inspect the milk of the city and the dairies. In most cities milk inspection is wholly inadequate because there are not enough inspectors. There are dairymen, however, who are conscientious enough and who are good enough business men to see the value of supplying pure milk to their customers. Their milk output is usually clean and could pass any inspection. There are dairymen in some cities who invite visits of the milk inspectors. They want their infected cattle killed so they can supply good milk to their customers. They pay the expenses of government inspectors who visit their dairies so their supply can be pronounced clean and wholesome. The dairy which produces its

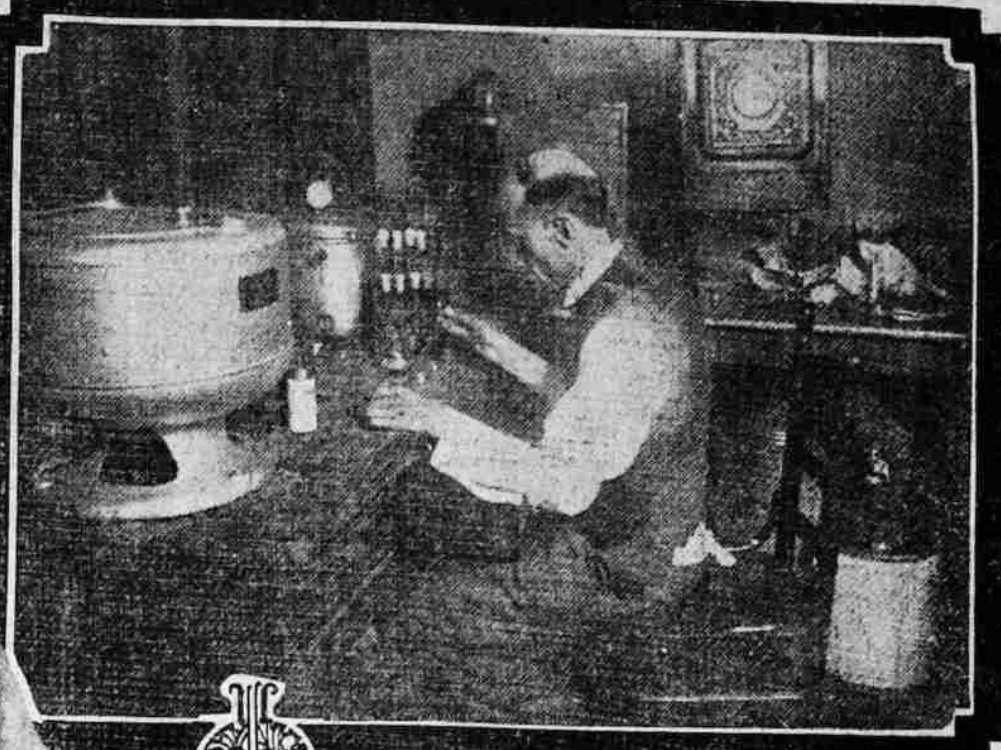
whole milk supply can easily furnish clean milk if it will pay the expense. Model dairies have sprung up all over the country in the last ten years because of the pure milk agitation and in these dairies the best conditions prevail. The stables are kept clean and the cattle are washed before milking in order to prevent dirt from getting in the milk. Milking machines are thought to be more cleanly than the human hand, and they, too, are being introduced. Men who have charge of the cows, are examined for their general health, and in case they are afflicted with colds or contagious diseases, they are barred from the dairy.

The milk is cooled immediately and bottled. It is kept in a cooler and carried to the customer in a cool wagon so that it is delivered to the door of the consumer in perfect condition.

But in many of the cities the milk is gathered from the farms. Some of the milk is shipped several hundred miles. There is only one way to guarantee the purity of such milk and that is to test it immediately upon its arrival in the city. Then it must be shipped to a dairy, where it can be cooled and kept in perfect condition until delivered.

## ADULTERATION PRACTICED BY MANY MILK-PRODUCERS

Adulteration is practiced by many milk producers in places where there is no strict milk supervision on the part of authorities. They put water in the milk, skim off the cream and add poisonous preservatives to keep it from souring. Adulteration of milk is the easiest thing for the city inspector to discover. The discovery of impuri-



ZAHN PHOTO

UPPER left—Edward Lefevre. Photographs of babies, showing types made healthy by pure food and milk.

and kill the disease germs. She ought to have the best kind of food and water.

The stable should be freed from dust and odors. The barnyard, stable, cows and pasture should be clean. The milking utensils must be of such construction they can be easily cleaned. The employees must be in good health. The milkman should be kind to the cows and he should have clean clothing.

After milking, the milk should be cooled promptly and the milk should be handled in a sanitary room. If it is handled in a dirty room full of odors it will absorb the germs and the odors. The inspector has to take much of the handling of milk for granted. If all conditions are not perfect the milk will not be perfect and the babies who drink it may die.

Bringing milk to a high standard has caused it to rise in price. It costs more to produce clean milk than unclean milk. It is worth more to the consumer. Uncle Sam in fighting for clean milk, knows his fight is costing money to the consumer, but he believes the mothers will be glad to pay the difference if they can get cleaner milk and thus ward off the dangers of summer.

## Those Chickens.

Pouter and Poole dabbled in poultry. Most of their evenings were spent in relating stories to illustrate the intelligence of their own chickens.

"Wonderful creatures hen are," announced Pouter one night. "And so adaptable! I have one boss-eyed old cackler who would hatch out a bottle if you sat her on a piece of broken glass! As a matter of fact,



GERHARD SISTERS PHOTO

ties in milk is more difficult to determine and the discovery of bacteria is the hardest to discover because it takes a more thorough analysis. There are some home tests for milk to determine some of the qualities of the product, but for the more important tests it takes an expert analysis.

To have good milk the cows must be healthy and comfortable. A worried cow will not give good milk. She ought to have a well-ventilated shed where the sun can shine in

only a few weeks ago she hatched out about three pints of water from a piece of ice! It came in useful at the time, too!"

"Ay, ay," answered Poole. "It's a wonderful thing, is Nature. An old hen of mine—name of Virginia—don't care a brass straw what she's fed on, and last week for a joke, my boy gave her sawdust every day. But she never said a word—not she! But she laid seven eggs right enough—and sat on 'em, too! When they hatched out six on 'em had a wooden leg apiece, and the seventh was a"